

SPECIFICATION AMENDMENTS

Replace the paragraph starting at page 1, line 4 with the following replacement paragraph:

BACKGROUND OF THE INVENTION

The present invention relates to the preparation of coffee drinks, and particularly to the method ~~according to the preamble of Claim 1~~ for making coffee-based drinks.

Delete the paragraph starting at page 1, line 12.

Replace the paragraph starting at page 3, line 4 with the following replacement paragraph:

SUMMARY OF THE INVENTION

The invention is based on the idea that different types of coffee, both those based on espresso and the ordinary, so-called percolated coffee, are made by means of one device.

Delete the paragraph starting at page 3, line 12.

Delete the paragraph starting at page 3, line 15.

Replace the paragraph starting at page 4, line 23 with the following replacement paragraph:

BRIEF DESCRIPTION OF THE DRAWINGS

In the following, the invention is studied in detail with the aid of the appended drawing.

Replace the paragraph starting at page 4, line 28 with the following replacement paragraph:

DETAILED DESCRIPTION

Even though the following mainly describes the making of coffees and coffee drinks, it is obvious that the invention can

also be applied to making tea and corresponding stimulant drinks, whereby, instead of coffee made by the espresso method, first, a corresponding tee concentrate is produced.

Replace the paragraph starting at page 5, line 21 with the following replacement paragraph:

According to our invention, coffee is made in the pressure cooker 16 by means of the espresso method. Water is introduced into the heated pressure tank 18 by means of the pump 18 19. Hot water from the pressure tank 18 is measured into the cooker 16. The amount of water is controlled using the valve 17. The prepared coffee concentrate travels along the pipe 12 into the hermetically sealed heat vessel 11. The coffee remains in the vessel for a selected dwell time. The dwell time can be selected in advance or, alternatively, it is determined in accordance with consumption. In the storage vessel 11, coffee concentrate is present in an amount of at least 2% of the volume of the vessel all the time, serving as a buffer. Air exits from the heat vessel 11 along the pipe 13 and gives way to the concentrate. The drink is selected by means of an option button, whereby the valve 9 opens and lets some concentrate through the valve 8 along the pipe 10 to the dispenser/mixer 7 and through there to the serving dish 15.

Replace the paragraph starting at page 6, line 11 with the following replacement paragraph:

The hermetic heat vessel 11 herein refers to an essentially closed, airtight vessel, wherein, when the coffee concentrate rises to in the vessel, a corresponding amount of air exits the vessel, for example, through an outlet pipe 13 provided with an air lock, or a similar valve system. Correspondingly, the amount of the air flowing into the vessel 11 through the air lock or the like is no larger than the amount of liquid exiting the vessel. The vessel is isolated from the ambient air, so that its contents remain

unchanged. The amount of the extra air entering the vessel is exactly the same as the amount of liquid removed, leakage from the vessel being insignificant. The vessel is isolated, so that it is possible to keep the coffee concentrate at a temperature selected in advance. The vessel can also be heatable. The hermetic aspect of the heat vessel 11 makes it possible to keep the coffee concentrate fresh and flavoured.

Replace the paragraph starting at page 6, line 25 with the following replacement paragraph:

According to an advantageous embodiment, the temperature in the storage vessel 11 can be within a range of 85 to 92 °C, preferably 90 to 92 °C.

Replace the paragraph starting at page 6, line 28 with the following replacement paragraph:

According to the drink selected and to ensure the correct taste nuance and temperature, hot water from the hot-water storage tank 1a can be added to the concentrate from the hot-water storage tank 1a along the pipe 1 by means of the valve 2, in an amount controlled by the valve 3. To prevent evaporation and to obtain the right taste, serving temperature and appearance, a small amount of cold water must be added along the pipe 4 to the hot water along the pipe 4 into in the pipe 1 by controlling the amount by means of the valve 6 and by opening the valve 5, when the hot water is taken from the steam generating, pressurized hot-water tank 1a. The hot-water storage tank can also be open and operate in normal pressure.

Replace the paragraph starting at page 7, line 3 with the following replacement paragraph:

According to a preferred embodiment, the dwell time of the concentrate in the storage vessel 11 is from 2 min to 6 h, preferably from 10 min to 30 min. The temperature in the vessel 11

is preferably selected so that the temperature of the coffee concentrate will not change more than 2 °C during one hour. Both the storage vessel 11 and the mixing tank 7 work in normal pressure.